



PTO/SB/08a (05-07)

Approved for use through 11/30/2007. OMB 0651-0031

U.S. Patent and Trademark Office; U.S. DEPARTMENT OF COMMERCE

Under the Paperwork Reduction Act of 1995, no persons are required to respond to a collection of information unless it contains a valid OMB control number.

**INFORMATION DISCLOSURE  
STATEMENT BY APPLICANT**  
( Not for submission under 37 CFR 1.99)

Application Number	10787253
Filing Date	2004-02-26
First Named Inventor	David D. Ladd
Art Unit	N/A
Examiner Name	N/A
Attorney Docket Number	101312-0011

**U.S.PATENTS**

Examiner Initial*	Cite No	Patent Number	Kind Code <sup>1</sup>	Issue Date	Name of Patentee or Applicant of cited Document	Pages, Columns, Lines where Relevant Passages or Relevant Figures Appear
	1	6555154		2003-04-29	Jones et al.	
	2	7094437		2006-08-22	Solorio et al.	
	3	5394705		1995-03-07	Torli et al.	
	4	5948456		1999-09-07	Jones et al.	
	5	6214394		2001-04-10	Beer	
	6	5356648		1994-10-18	Kortschot	
	7	3572257		1971-03-23	Minor et al.	
	8	3647478		1972-03-07	Minor et al.	

**INFORMATION DISCLOSURE  
STATEMENT BY APPLICANT**  
( Not for submission under 37 CFR 1.99)

Application Number	10787253
Filing Date	2004-02-26
First Named Inventor	David D. Ladd
Art Unit	N/A
Examiner Name	N/A
Attorney Docket Number	101312-0011

9	6436454		2002-08-20	Cox et al.	
10	6510890		2003-01-28	Paskach et al.	

If you wish to add additional U.S. Patent citation information please click the Add button.

**U.S.PATENT APPLICATION PUBLICATIONS**

Examiner Initial*	Cite No	Publication Number	Kind Code <sup>1</sup>	Publication Date	Name of Patentee or Applicant of cited Document	Pages, Columns, Lines where Relevant Passages or Relevant Figures Appear
	1	20050008754		2005-01-13	Sweeney et al.	
	2	20060013924		2006-01-19	Jones et al.	
	3	20070065552		2007-03-22	Jones et al.	
	4	20020144608		2002-10-10	Jones et al.	
	5	20050170054		2005-08-04	Czark et al.	
	6	20040137126		2004-07-15	Solorio et al.	
	7	20060153961		2006-07-13	Solorio et al.	

**INFORMATION DISCLOSURE  
STATEMENT BY APPLICANT**  
( Not for submission under 37 CFR 1.99)

Application Number		10787253
Filing Date		2004-02-26
First Named Inventor	David D. Ladd	
Art Unit	N/A	
Examiner Name	N/A	
Attorney Docket Number	101312-0011	

8	20060115573		2006-06-01	Singer et al.	
9	20030224095		2003-12-04	DuBois et al.	
10	20050106301		2005-05-19	Jones	
11	20060105083		2006-05-18	Brooker et al.	
12	20060008557		2006-01-12	Vanitallie et al.	
13	20060141102		2006-06-29	Fleming et al.	
14	20060093714		2006-05-04	Nelson	
15	20060078651		2006-04-13	Esghipour	
16	20050072321		2005-04-07	Larsen	
17	20040219269		2004-11-04	Cathenaut et al.	
18	20060286248		2006-12-21	Anfinson et al.	

<b>INFORMATION DISCLOSURE STATEMENT BY APPLICANT</b> ( Not for submission under 37 CFR 1.99)	Application Number		10787253
	Filing Date		2004-02-26
	First Named Inventor	David D. Ladd	
	Art Unit	N/A	
	Examiner Name	N/A	
Attorney Docket Number		101312-0011	

19	20070092623		2007-04-26	Shimizu et al.	
20	20060029710		2006-02-09	McPherson et al.	

If you wish to add additional U.S. Published Application citation information please click the Add button.

#### FOREIGN PATENT DOCUMENTS

Examiner Initial*	Cite No	Foreign Document Number <sup>3</sup>	Country Code <sup>2</sup> i	Kind Code <sup>4</sup>	Publication Date	Name of Patentee or Applicant of cited Document	Pages, Columns, Lines where Relevant Passages or Relevant Figures Appear	T <sup>5</sup>
	1	WO 2005/077200			2005-08-25	Jones et al.		<input type="checkbox"/>
	2	WO 02/094035			2002-11-28	Koss et al.		<input type="checkbox"/>
	3	ES2194558			2003-11-16	Ricardo Ros Sanmartin		<input type="checkbox"/>
	4	WO 02/085130			2002-10-31	Dubois, et al.		<input type="checkbox"/>
	5	KR20010076086			2001-08-11			<input type="checkbox"/>

If you wish to add additional Foreign Patent Document citation information please click the Add button

#### NON-PATENT LITERATURE DOCUMENTS

Examiner Initials*	Cite No	Include name of the author (in CAPITAL LETTERS), title of the article (when appropriate), title of the item (book, magazine, journal, serial, symposium, catalog, etc), date, pages(s), volume-issue number(s), publisher, city and/or country where published.	T <sup>5</sup>
--------------------	---------	---	----------------

**INFORMATION DISCLOSURE  
STATEMENT BY APPLICANT**  
( Not for submission under 37 CFR 1.99)

Application Number	10787253
Filing Date	2004-02-26
First Named Inventor	David D. Ladd
Art Unit	N/A
Examiner Name	N/A
Attorney Docket Number	101312-0011

1	Clark, J.P., Developments in food freezing, Food Technology, (2002), 56 (10) 76-77 ISSN: 0015-6639.	<input type="checkbox"/>
2	Davies, F.S. et al., Gibberellic acid, fruit freezing, and post-freeze quality of 'Hamlin' oranges, HortTechnology, (2006), 16 (2) 301-305, 11 ref. ISSN: 1063-0198.	<input type="checkbox"/>
3	Yu Baoning, Application of liquid nitrogen freezing technology in production of ice cream, Food and Machinery, (2002), No. 3, 25-26, 4 ref. ISSN: 1003-5788.	<input type="checkbox"/>
4	Cal-Vidal, J. et al., Sorption kinetics of freeze-dried passion fruit juice. In 'Engineering and food. Vol. 1. Engineering sciences in the food industry' G[see FSTA (1986) 18 G4E13]. (1984), pp. 509-518, 9 ref.	<input type="checkbox"/>
5	Buchmuller, J., Liquid nitrogen - a versatile refrigerating agent for the confectionery industry. CCB Review for Chocolate, Confectionery and Bakery, (1981), 6 (1) 5-8, 4 ref.	<input type="checkbox"/>
6	Gomez-Pastrana Rubio, J. M., [Liquid nitrogen in the ice cream industry.] Alimentacion Equipos y Tecnologia, (2002), 21 (169) 39-43 ISSN: 0212-1689.	<input type="checkbox"/>
7	Taylor, R. I., A new cryogenic process for the food industry. Institution of Chemical Engineers Symposium Series, (1984), No. 84, 231-240.	<input type="checkbox"/>
8	Seftalioglu, Funda et al., The stability of aspartame in frozen milky desserts during storage, Doga: Turk Tarim ve Ormancilik Dergisi (1992), 16(4), 803-9 CODEN: DTOSEO; ISSN: 1010-7649.	<input type="checkbox"/>
9	Kebary, K. M. K. et al., Improving viability of bifidobacteria and their effect on frozen ice milk. Egyptian Journal of Dairy Science, (1998), 26 (2) 319-337, 46 ref. ISSN: 0378-2700.	<input type="checkbox"/>
10	Abd-El-Rahman, A. M. et al., Stabilizing effect of bacterial capsules in making frozen yogurt. Egyptian Journal of Dairy Science, (2000), 28 (2) 195-209, 22 ref. ISSN: 0378-2700.	<input type="checkbox"/>
11	Modular cryogenic freezer tunnel. Food Engineering International, (1985), 10 (March) 52.	<input type="checkbox"/>

**INFORMATION DISCLOSURE  
STATEMENT BY APPLICANT**  
( Not for submission under 37 CFR 1.99)

Application Number	10787253
Filing Date	2004-02-26
First Named Inventor	David D. Ladd
Art Unit	N/A
Examiner Name	N/A
Attorney Docket Number	101312-0011

12	Keller, S. E. et al., Formulation of aspartame-sweetened frozen dairy dessert without bulking agents, Food Technology (Chicago, IL, United States) (1991), 45(2), 102, 104, 106 CODEN: FOTEAO; ISSN: 0015-6639.	<input type="checkbox"/>
13	Beck, Kark M., Dietetic frozen-dessert formula, Ice Cream Trade Journal (1958), 54(No. 4), 84 CODEN: ICTJAM; ISSN: 0096-2031.	<input type="checkbox"/>
14	Merin, U. et al., Structural stability of fresh and frozen-thawed 'Valencia' (C. sinensis) orange juice. Journal of Food Science, (1984), 49 (6) 1489-1493, 1512.	<input type="checkbox"/>
15	Bonenko, Zh. N. et al., [Quick-frozen natural apple juice in plastics packs.] Konservnaya i Ovoshchesushil'naya Promyshlennost', (1983), No. 9, 19-20.	<input type="checkbox"/>
16	Anon. [Hot or cold...but what happens on the way home?] Eis oder heiss...und was passiert auf dem Heimweg? Verpackungs-Rundschau, (1994), 45 (3) 18, 20 ISSN: 0042-4307.	<input type="checkbox"/>
17	Sheu T Y et al., Improving survival of culture bacteria in frozen desserts by microentrapment. Journal of dairy science, (1993 Jul) Vol. 76, No. 7, pp. 1902-7. Journal code: 2985126R. ISSN: 0022-0302.	<input type="checkbox"/>
18	Kato, Yukiteru et al., Sweeteners for frozen desserts. Japan Fudo Saiensu (1987), 26(4), 42-8 CODEN: JAFSAA; ISSN: 0368-1122.	<input type="checkbox"/>
19	Kazakova, M. V. et al., Sucrose replacers for low-calorie ice cream, Kholodil'naya Tekhnika (1994), (3), 33-4 CODEN: KHTEAU; ISSN: 0023-124X.	<input type="checkbox"/>
20	Search Results dated May 31, 2007.	<input type="checkbox"/>

If you wish to add additional non-patent literature document citation information please click the Add button

**EXAMINER SIGNATURE**

Examiner Signature	Date Considered
--------------------	-----------------

\*EXAMINER: Initial if reference considered, whether or not citation is in conformance with MPEP 609. Draw line through a citation if not in conformance and not considered. Include copy of this form with next communication to applicant.

**INFORMATION DISCLOSURE  
STATEMENT BY APPLICANT**  
(Not for submission under 37 CFR 1.99)

Application Number	10787253
Filing Date	2004-02-26
First Named Inventor	David D. Ladd
Art Unit	N/A
Examiner Name	N/A
Attorney Docket Number	101312-0011

<sup>1</sup> See Kind Codes of USPTO Patent Documents at [www.USPTO.GOV](http://www.USPTO.GOV) or MPEP 901.04. <sup>2</sup> Enter office that issued the document, by the two-letter code (WIPO Standard ST.3). <sup>3</sup> For Japanese patent documents, the indication of the year of the reign of the Emperor must precede the serial number of the patent document. <sup>4</sup> Kind of document by the appropriate symbols as indicated on the document under WIPO Standard ST.16 if possible. <sup>5</sup> Applicant is to place a check mark here if English language translation is attached.